

# DINNER



## RESTAURANT WEEK

### GREAT MAPLE DINETTE

\$ 40. plus Tax - GRATUITY NOT INCLUDED

Choose One in Each Category

#### FIRST COURSE

##### FRESH BURRATA AND PISTACHIO PESTO

*Cranberry Apple Chutney, Lemon Zest, Petite Green Salad, Buttered Brioche Toast Points, Chive*

##### SPRING SCALLION MUSHROOM SOUP

*Truffle oil, Crème Fraiche, Chive*

##### PETITE LUMP CRAB CAKE

*Dill Crème Fraiche, Fresh Arugula and Frisee Salad with Red Wine Oregano Vinaigrette*

#### ENTRÉE

##### PECAN SMOKED DUCK BREAST,

*Marys Crisp Skin Duck Breast, Goat Cheese and English Pea Risotto, Thyme Jus, Crispy Parsnips & Mustard Frill.*

##### SPRING CIOPPINO,

*Slow stewed tomatoes and Fennel in a Lobster Broth, Manila Clams, Mussels, Alaskan Cod, Baja Prawns, Charred Lemon, Sweet Onion, White Wine, Garlic, served with Grilled Ciabatta*

##### RIBEYE STEAK FRITES,

*Bearnaise Sauce, House Kennebec Potatoes topped with Crisp Brussels Sprouts, Fresh Watercress*

##### CRISPY POLENTA

*Charred Asparagus Spears, Sundried Tomato Pesto, Shaved Fennel Salad, Pomegranate Seeds, Aged Balsamic Drizzle. (VEGAN)*

#### SWEET COURSE

*Brandied Cherry Mascarpone Cheesecake*

*Malted Chocolate Pot De Crème with Shortbread Cookie*

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